

# Food Service Establishment Inspection Report

Name: **Baci Italian Cuisine/Baci Fayetteville, LLC**  
 Address: **174 N Glynn St, Suite F**  
**Fayetteville, GA 30214**

Establishment Number

**2-59723**

Previous

**93**

Score

# 82

Year Month Day Inspection Time Purpose Enforcement  
**2007 9 17 11:04 Routine 1**

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
<b>Personnel</b>					<b>Plumbing</b>						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3			
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		<b>Other Operations</b>						
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I	20		X		
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8	X		
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8	X	39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
<b>Water</b>					The following Category I Items were corrected at the time of the inspection: <b>36</b>						
21. Approved Source; System Operational	I				ws 10/08/00						
22. Hot and Cold Water as Required	II	5	2								
Category 1 (Corrected on the spot): 36 - Toxic chemical working containers were not labeled. Category 2 (Correct within 72 hours): (2nd Notice) 6 - a)Cover and close food items between use and during nonpeak hours. b) Open bulk food must be stored inside labeled, impermeable containers. c) Scoop for food products must have a handle. d)Ice machine was not clean. 15 - (2nd Notice) Rust was noted inside microwave. Category 3 (Correct by next routine inspection): 18 - Nonfood contact surfaces must be cleaned more frequently: storage shelves for food and food equipment, exterior surfaces of food equipment and ice machine, handwashing sinks, towel and soap dispensers. 37 - Ceiling tiles must be replaced inside hot water heater room. All openings must					be cover or screened. Follow up visit will be conducted to check category 2 deficiencies.						
Discussed with/Title James Dickie - owner					Inspected By/Title:						